



KEEP YOUR PRODUCTION RUNNING

Peeling machines are critical in the food processing industry, especially in high-volume production environments. Maintaining and servicing these machines efficiently is essential to prolong their lifespan, ensure high-quality output, and maintain safety standards. Below, I'll cover the core areas of know-how necessary for effectively servicing potato peeling machines.

TROUBLESHOOTING COMMON ISSUES

Effective troubleshooting can minimize downtime and prevent small issues from escalating. Below are common problems that may arise, along with potential solutions:

Inconsistent Peeling: If peeling is uneven, check for wear on the peeling rollers.

Excessive Noise or Vibration: This could indicate motor or bearing issues. Check if the bearings need lubrication or replacement and inspect the drive belt for wear.

Slow Drainage: Clogged drainage can result in poor peeling performance and water overflow. Clean the drainage channels thoroughly and ensure no residual buildup.

Overheating Motor: Motor overheating could stem from overloading, improper ventilation, or inadequate lubrication. Inspect these aspects and let the machine cool before resuming operation.



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THE ESSENTIAL KNOW-HOW FOR SERVICING PEELING MACHINES

By staying informed about the latest manufacturer recommendations, service guidelines, and training is crucial. Peeling machines evolve over time, and manufacturers may introduce updates or improvements. Regular training for operators and service technicians can improve efficiency, enhance safety, and reduce the likelihood of operational issues.

FORSFOOD'S ROUTINE MAINTENANCE PROCEDURES

Routine maintenance is the foundation of a well-functioning peeling machine. Regular attention to the following aspects helps reduce downtime and extend equipment longevity:

Cleanliness: Daily cleaning is essential to prevent the buildup of product residue and peeling debris, which can lead to clogging, corrosion, or motor strain.

Peeling rollers surface Inspection: The abrasive material on the peeling rollers wears out over time. Inspect and replace the abrasive surface periodically to maintain peeling efficiency.

knives lose their sharpness in use or break due to foreign objects and must be sharpened from time to time.

Lubrication: Bearings and drive components need regular lubrication. Ensure you're using food-safe lubricants and follow the manufacturer's recommendations.

Water System Check: The water inlet and drainage systems should be inspected regularly to prevent clogging. Blockages can impact machine performance and lead to excessive water consumption.

CONCLUSION

Proper servicing of peeling machines is integral to a streamlined, safe, and productive food processing operation. By following the guidelines above, technicians can minimize downtime, reduce repair costs, and ensure a longer lifespan for their equipment.

Developing an effective maintenance schedule, combined with proactive troubleshooting and consistent safety practices, will keep your potato peeling machine running smoothly and your business operating at optimal efficiency.

